



# Make it great with MONIN !

## Mango Mangue

The mango is the apple of the tropics, and one of the most commonly eaten fruits in tropical countries around the world. Mangos are delicious simply peeled and eaten plain. Its pulp is juicy, distinctively flavoured, and seductively sweet with some notes of acidity.

Harvested at maturity, MONIN Mango fruit purée matches the fruit's unique flavour and texture.

Great fruity drinks  
have never been **so easy** to make

### COLOUR

Bright orange with yellow glints.

### TASTE

Ripe mango nose. Elegant, round, fruity and juicy taste of just matured mango with some notes of spices.

### APPLICATION

Cocktails, smoothies, mocktails, iced teas, sodas, culinary.

### AVAILABLE FORMAT

1 L.

*With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.*

**MONIN®**  
DEPUIS 1912





Tihomir  
**GERGOV**

MONIN  
Beverage Chef

*"With its velvet taste and texture MONIN Mango fruit purée is ideal for creamy smoothies. Try to combine it with milk or yoghurt and you'll simply love it. Its subtle balance and creamy taste will make your Mango Daiquiri amazing."*



# MONIN recipe suggestions

## Cocktails

### Mango Daiquiri

- 30 ml MONIN Mango fruit purée mix
- 40 ml rum
- 10 ml lime juice

Pour all ingredients in a shaker filled with ice cubes. Shake and strain into a chilled martini glass.

### Mangotini

- 20 ml MONIN Mango fruit purée mix
- 10 ml MONIN Passion fruit syrup
- 20 ml MONIN Rantcho
- 40 ml dark rum
- 80 ml orange juice

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass. Garnish with mango slice and orange wedge.

### Mango Pineapple Refresher

- 30 ml MONIN Mango fruit purée mix
- 40 ml dark rum
- 20 ml fresh lime juice
- 4-5 pineapple chunks

Muddle pineapples and Mango purée in a rock glass. Add crushed ice. Pour rum and lime juice, stir well.

### Mango Lime Heater

- 20 ml MONIN Mango fruit purée mix
- 40 ml tequila
- 4 lime wedges
- 1/2 fresh chili
- orange juice

Muddle lime, chili and Mango fruit purée. Add crush ice pour the tequila, stir well, and fill up with crush ice. Top with orange juice.

### Bahamas

- 40 ml MONIN Mango fruit purée mix
- 30 ml rum
- 20 ml milk
- 1/2 banana

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass.

## Mocktails

### Refreshing Mango

- 30 ml MONIN Mango fruit purée mix
- 20 ml fresh squeeze lime fruits
- ginger ale

Shake MONIN purée and lime juice, strain into a hurricane glass filled with ice cubes. Top with ginger ale. Garnish with mandarin slices.

### Spicy Mango

- 30 ml MONIN Mango fruit purée mix
- 10 ml MONIN Cinnamon syrup
- 20 ml fresh lime juice
- ginger ale

Shake MONIN syrups and purée, strain into a hurricane glass filled with ice cubes. Top with ginger ale.

### Mango Delight

- 30 ml MONIN Mango fruit purée mix
- 30 ml fresh orange juice
- 10 ml fresh lime juice
- cranberry juice

Shake orange, lime juices and MONIN purée, strain into a hurricane glass filled with ice cubes. Top with cranberry juice.

### Island Spices

- 40 ml MONIN Mango fruit purée mix
- 10 ml MONIN Cinnamon syrup
- 60 ml orange juice

Pour ingredients in a blender, fill with ice cubes. Blend until smooth. Pour mix into a hurricane glass.

### Mango Orange Smoothie

- 30 ml MONIN Mango fruit purée mix
- 30 ml fresh orange juice
- 125 low fat yoghurt

Pour ingredients in a blender, filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass. Garnish with an orange wedge and mango slices.

# www.monin.at